



France



Franche-Comté

# COMTÉ PREMIUM 18 MONTHS RAW MILK 1/8 4KG

A hard PDO cheese made from the raw milk of the Montbéliarde and Simmental cattle breeds (made during grazing season from April to November). The best possible milk for making this cheese. It has a creamy texture and fruity flavour. Minimum ageing: 24m.



CODE	3677
MILK	COW
WEIGHT/PC	4,5 kg
PCS/BOX	2
BRAND	RIVOIRE-JACQUEMIN
% FAT/IDM	45%
TEMPERATURE	08°
COUNTRY	FRANCE

Product file downloaded from the [www.iberconseil.es](http://www.iberconseil.es) website

For more information, contact us.